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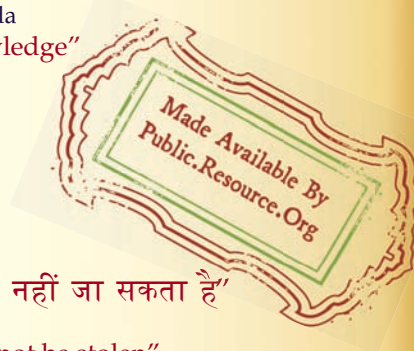
IS 10621 (1983): Jelebi Mix [FAD 16: Foodgrains, Starches and Ready to Eat Foods]



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Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

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IS : 10621 - 1983

(Reaffirmed 2005)

Indian Standard
SPECIFICATION FOR
JELEBI MIX

UDC 664.149 JEL



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INDIAN STANDARDS INSTITUTION
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NEW DELHI 110002

Indian Standard

SPECIFICATION FOR JELEBI MIX

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Indian Standard

SPECIFICATION FOR JELEBI MIX

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 28 July 1983, after the draft finalized by the Nutrition Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 *Jelebi* is a very popular Indian sweet. A lot of time is involved in making the *Jelebi* batter. However, with the availability of *Jelebi* mix, preparation of this delicacy has become comparatively simple.

0.3 *Jelebi* is traditionally made by inoculating *Maida* batter with mixed lactic culture and fermenting overnight to the desired acidity in the batter. The batter is squeezed through a die, directly into hot oil and fried. The hot, deep-fried product is soaked momentarily in hot sugar syrup and consumed.

0.3.1 The process of making *Jelebi* using the present mix involves suspending the mix in water (approximately 1.25 parts) to get a batter of appropriate consistency, and thereafter following the same procedure as for the traditional method. No fermentation of the mix or dough is required.

0.4 In view of the growing popularity of *Jelebi* mix, it is considered desirable to formulate an Indian Standard specification, so that a mix of the right quality would be made available to the consumer.

0.5 In the preparation of this standard, due consideration has been given to the *Prevention of Food Adulteration Act*, 1954 and the Rules framed thereunder. Due consideration has also been given to the *Standards of Weights and Measures (Packaged Commodities) Rules*, 1977. However, the standard is subject to the restrictions imposed under these wherever applicable.

0.6 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in

accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1. SCOPE

1.1 This standard prescribes the requirements and methods of sampling and test for *Jelebi* mix.

2. TERMINOLOGY

2.1 For the purpose of this standard, *Jelebi* mix shall mean the mixture containing *Maida* and leavening agent and which conforms to the requirements given in 4.

3. INGREDIENTS

3.1 The *Jelebi* mix shall be made from the following ingredients.

3.1.1 *Maida* — conforming to IS : 1009-1979†.

3.1.2 *Leavening Agent* — such as, sodium bicarbonate.

3.2 The *Jelebi* mix is made by mixing maida to which a small proportion of black gram *Dal* flour is added, with appropriate leavening ingredients to produce both leavening and acidity.

4. REQUIREMENTS

4.1 Description — The *Jelebi* mix shall be in the form of a light yellow powder, free from rancidity, insect or fungus infestation and from fermented, musty or other objectionable odours. It shall be free from added flavours. Permitted colours may be added.

4.1.1 When tested by the method prescribed in Appendix A, the material shall be free from dirt and other extraneous matter.

4.2 Microscopic Examination — When subjected to microscopic examination, the material shall not reveal the presence of any foreign matter other than that specified in 3.

4.3 The material shall be manufactured and packed in hygienic conditions (see IS : 2491-1972‡).

*Rules for rounding off numerical values (revised).

†Specification for *MAIDA* for general purposes (second revision).

‡Code for hygienic conditions for food processing units (first revision).

4.4 The *Jelebi* mix shall also comply with the requirements given in Table 1.

TABLE 1 REQUIREMENTS FOR JELEBI MIX

SL No.	CHARACTERISTIC	REQUIREMENTS	METHOD OF TEST, REF TO APPENDIX OF	
			This Stand- ard	IS : 2234- 1962*
(1)	(2)	(3)	(4)	(5)
i)	Moisture, percent by mass, <i>Max</i>	12.0	—	C
ii)	Total ash (on dry basis), percent by mass, <i>Max</i>	2.0	—	D
iii)	Acid insoluble ash (on dry basis), percent by mass, <i>Max</i>	0.4	—	E
iv)	Total protein, (on dry basis), ($N \times 6.25$) percent by mass, <i>Min</i>	9.0	—	F
v)	Carbohydrate, percent by mass, <i>Max</i> (see Note)	70	—	—
vi)	Crude fibre (on dry basis), percent by mass, <i>Max</i>	0.1	—	G
vii)	Leavening index, <i>Min</i>	1.25	B	—

NOTE — The carbohydrate content shall be calculated by difference, that is, $100 - [\text{percent of protein (on dry basis)} + \text{percent of total ash (on dry basis)} + \text{percent of crude fibre (on dry basis)}]$.

*Specification for *IDLI* mix.

5. PACKING AND MARKING

5.1 Packing — The *Jelebi* mix shall be packed in flexible foodgrade pouches or in sound moisture-proof containers.

5.1.1 The material may be packed in sizes as agreed to between the purchaser and the vendor.

5.2 Marking — Each container shall be suitably marked so as to give the following information:

- Name of the material,
- Name and address of the manufacturer,
- Batch or code number,

*Code for hygienic conditions for food processing units (*first revision*).

- d) Net mass,
- e) Directions for use,
- f) Date before which the material should be used (the date to be decided by the manufacturer), and
- g) Any other details required under the *Standards of Weights and Measures (Packaged Commodities) Rules, 1977.*

5.2.1 Each container may also be marked with the ISI Certification Mark.

NOTE—The use of the ISI Certification Mark is governed by the provisions of the Indian Standards Institution (Certification Marks) Act and Rules and Regulations made thereunder. The ISI mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well-defined system of inspection, testing and quality control which is devised and supervised by ISI and operated by the producer. ISI marked products are also continuously checked by ISI for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the ISI Certification Mark may be granted to manufacturers or processors, may be obtained from the Indian Standards Institution.

6. SAMPLING

6.1 Representative samples of the material shall be drawn and the conformity of the material to the requirement of the specification shall be determined according to the procedure given in Appendix C.

7. TESTS

7.1 Tests shall be carried out in accordance with **4.1** and **4.2** and the relevant appendices specified in col 4 and 5 of Table 1.

7.2 Quality of Reagents — Unless specified otherwise, pure chemicals shall be employed in tests and distilled water (see IS : 1070-1977*) shall be used where the use of water as a reagent is intended.

NOTE — ' Pure chemicals ' shall mean chemicals that do not contain impurities which affect the results of analysis.

*Specification for water for general laboratory use (*second revision*).

APPENDIX A

(Clause 4.1.1)

DETERMINATION OF FREEDOM FROM DIRT AND EXTRANEIOUS MATTER

A-1. PROCEDURE

A-1.1 Take about 10 g of the material in a 250-ml beaker and add 100 ml of water. Stir the material with a glass rod to form a suspension and allow it to stand for 2 hours. Examine the supernatant water, surface and bottom of the sediment for dirt or other suspended and extraneous matter.

APPENDIX B

[Table 1, Item (vii)]

DETERMINATION OF LEAVENING INDEX

B-1. PROCEDURE

B-1.1 Add 100 g of mix with gentle stirring, into 250 ml water in a beaker and make a uniform batter without lumps. Transfer the batter to a 500-ml measuring cylinder and note the initial volume. Note the volume after 15 minutes.

B-2. CALCULATION

B-2.1 Calculate leavening index as follows:

$$\text{Leavening index} = \frac{V}{v}$$

where

V = final volume of the batter, and

v = initial volume of the batter.

APPENDIX C

(Clause 6.1)

SAMPLING OF JELEBI MIX

C-1. GENERAL REQUIREMENTS OF SAMPLING

C-1.0 In drawing, preparing, storing and handling samples, the following precautions and directions shall be observed.

C-1.1 Samples shall be taken in a protected place not exposed to damp air, dust or soot.

C-1.2 The sampling instrument shall be clean and dry when used.

C-1.3 Precautions shall be taken to protect the samples, the material being sampled, the sampling instrument and the containers for samples from adventitious contamination.

C-1.4 The samples shall be placed in clean and dry tin containers. The sample containers shall be of such a size that they are almost completely filled by the sample.

C-1.5 Each container shall be sealed air-tight after filling and marked with full details of sampling, date of sampling, batch or code number, name of the manufacturer and other important particulars of the consignment.

C-1.6 Samples shall be stored in such a manner that the temperature of the material does not vary unduly from the normal temperature.

C-1.7 Sampling shall be done by a person agreed to between the purchaser and the supplier and in the presence of the purchaser (or his representative) and the supplier (or his representative).

C-2. SCALE OF SAMPLING

C-2.1 Lot — All the containers in a single consignment belonging to the same batch of manufacture shall constitute a lot. If a consignment is declared to consist of different batches of manufacture, the containers of the same batch shall be grouped together and each group shall constitute a separate lot.

C-2.1.1 Samples shall be tested from each lot for ascertaining conformity of the material to the requirements of the specification.

C-2.2 The number of containers to be tested from a lot shall depend on the size of the lot and shall be in accordance with Table 2.

TABLE 2 NUMBER OF CONTAINERS TO BE SELECTED FOR SAMPLING

LOT SIZE	SAMPLE SIZE
N	n
(1)	(2)
3 to 50	3
51 to 100	4
101 to 300	5
301 to 500	6
501 to 1 000	7
1 001 and above	8

C-2.3 The containers to be selected for sampling shall be chosen at random from the lot, and for this purpose random number tables (*see* IS : 4905-1968*) shall be used. In case such tables are not available, the following procedure may be adopted:

Starting from any container, count then as 1, 2, 3, ..., r and so on in a systematic manner. Every r th container thus counted shall be chosen, r being the integral part of N/n , where N is the total number of containers in the lot and n the number of containers to be selected (*see* Table 2).

C-3. TEST SAMPLES AND REFEREE SAMPLES

C-3.1 Empty out the contents of the container on a sheet of paper and mix thoroughly. Take equal quantities of the material from each selected container and mix thoroughly as to form a composite sample weighing about 500 g. This composite sample shall be divided into three equal parts, one for the purchaser, another for the supplier and the third for the referee.

C-3.2 From the remaining portion of the material from each container draw three samples each weighing not less than 100 g. These will constitute individual test samples for the container. These individual samples shall be separated into three identical sets of samples in such

*Methods for random sampling.

a way that each set has an individual test sample representing each container selected. One of these three sets shall be for the purchaser, another for the supplier and the third to be used as the referee sample.

C-3.3 Referee Sample — The referee sample shall consist of a set of individual samples (C-3.2) and the composite sample (C-3.1) marked for this purpose and shall bear the seals of the purchaser and the supplier. These shall be kept at a place agreed to between the purchaser and the supplier and shall be used in case of dispute between the two.

C-4. NUMBER OF TESTS

C-4.1 Tests for the determination of leavening index, total ash and total protein content shall be conducted on each of the individual samples constituting the set of test samples (*see* C-3.2).

C-4.2 Tests for the remaining characteristics, namely, freedom from dirt and extraneous matter, microscopic examination, moisture carbohydrates, and crude fibre shall be conducted on the composite sample (*see* C-3.1).

C-5. CRITERIA FOR CONFORMITY

C-5.1 For Individual Samples — The lot shall be declared to satisfy the requirements of leavening index, total ash and total protein content, if each of the test results satisfies the corresponding requirement given in Table 1.

C-5.2 For Composite Samples — The test results on the composite samples shall meet the corresponding requirements specified in 4.1, 4.2 and Table 1.

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INDIAN STANDARDS

ON

NUTRITIOUS FOODS

IS :

- 3137-1974 High protein mixes for use as food supplement (*first revision*)
- 4684-1975 Edible groundnut flour (expeller pressed) (*first revision*)
- 4874-1968 Edible cottonseed flour (expeller pressed) (*first revision*)
- 4875-1975 Edible groundnut flour (solvent extracted) (*first revision*)
- 4876-1968 Edible cottonseed flour (solvent extracted) (*first revision*)
- 6108-1971 Edible sesame flour (solvent extracted)
- 6109-1971 Edible sesame flour (expeller pressed)
- 7021-1973 Protein rich foods supplements for infants and pre-school children
- 7481-1974 Method for determination of protein efficiency ratio (PER)
- 7482-1974 Protein-based beverages
- 7487-1974 Protein rich biscuits
- 7835-1975 Edible low-fat soya flour
- 7836-1975 Edible medium-fat soya flour
- 7837-1975 Edible full-fat soya flour
- 8211-1976 Edible soya protein isolate
- 8212-1976 Edible groundnut protein isolate
- 8220-1976 Protein rich concentrated nutrient supplementary foods
- 8222-1976 Edible leaf protein concentrate
- 8664-1977 Edible coconut flour (expeller pressed)
- 8665-1977 Protein fortified bread
- 8676-1977 Edible coconut flour (solvent extracted)
- 8677-1977 Edible sunflower seed flour (solvent extracted)
- 8678-1977 Vegetable protein-based yoghurt (vegetable curds)
- 9037-1979 Peanut butter
- 9038-1979 Reconstitutable protein beverage powder
- 9039-1979 Edible sunflower seed grit
- 9071 (Part I)-1979 Code of practice for control of aflatoxin in groundnut: Part I
Harvesting, transport & storage of groundnut kernels
- 9071 (Part II)-1979 Code of practice for control of aflatoxin in groundnut: Part II
Plant storage and processing flour and oil
- 9095-1979 Protein chewy candy
- 9216-1979 Glossary of common terms relating to nutrition and nutritious foods
- 9487-1980 ' Ready-to-eat ' protein-rich extruded foods
- 9488-1980 Edible coconut protein concentrates
- 9808-1981 Fish protein concentrates
- 10038-1981 Textured vegetable proteins foods prepared by extrusion cooking
- 10059-1981 Edible fish protein flour
- 10065-1981 Roasted groundnut (peanut) kernels